



Our Home, our Country, and our Brother Man

SORGHUM.

What has cured the Sorghum fever? said a friend to us the other day. Last year every farm and garden had a little patch of Chinese Sugar cane, but this year we can see none. This is true. The cultivation of the Sorghum at the north, was an experiment brought about by the high price of sugar and molasses. The seed, in small parcels, was liberally and gratuitously distributed by the Patent Office agencies, and the cost of the experiment was comparatively small.

The success of the experiment was various. Had the sugar speculators succeeded in keeping up the price of the "sweets" to the ruinous height to which they had pushed them last year and year before, you would have seen not only fields of sorghum, but abundance of mills for manufacturing syrup from the crop. But while we can purchase common sugar and molasses at present prices, the Yankee farmer can do better with other crops, and to a Yankee, profit is the polar star of his course.

The experiments tried with the sorghum in New England, and especially in Maine, were, generally speaking, rather of the "slipshod" order. No one among us was fully prepared or really had the knowledge to enter into the cultivation of the crop, or had the apparatus and practical experience sufficient to guide in the manufacture of syrup or sugar from it when harvested. Under such circumstances we were surprised that so much success was obtained. The experiments such as they were, demonstrated that the sorghum could be grown among us,—that the ripening of its seed here was not very sure,—that syrup of fair quality could be obtained from it,—that it could be advantageously used for a fodder crop,—but at present prices of southern sugar, except for fodder, it cannot be a very remunerative crop, and therefore the sorghum fever has disappeared.

PICKLING HORSES' FEET.

The tendency of common salt to absorb moisture from the air is well known to all. Mr. B. L. Gibbs, of Orem, Ohio, communicates to the Ohio Cultivator, a new use he has made of this property of salt by applying it to the hoofs of horses. A horse, says he, that is driven upon a road, is liable to get stiffened. I have seen valuable horses driven on our own plank roads a few days, get quite lame. I reasoned to myself of the cause, and produced a remedy which proved effectual. I have since tried it on sounder or hoof-bound horses, and with good results. I made a solution of salt and water and applied it three times a day, by washing the legs and pouring upon the bottom of the feet, and holding them up a few minutes to let it strike in, and saw the wonderful effects in a few days. I account for it in this way,—salt will extract moisture from the atmosphere, which keeps the feet moist all the while; it acts nearly like melted grease upon the foot. The hoof becomes tough yet pliable,—like a chunk of wood saturated with salt brine, it is tough, yet moist, and so with a horse's foot. Here let me add that the practice of rasping a cracked hoof to toughen it, is all folly; apply brine, and you will effect a cure.

RADISH PHILOSOPHY. We find in the *Scran* Gentleman, under the signature of Wm. H. Scram, of Sandlake, a suggestion with regard to the cultivation of radishes, that is new to us, but may nevertheless be good philosophy in radish culture. The way to raise good radishes says he, is not only to have good soil but good seed. The radish is a biennial, but if a worm strikes it, it will ripen its seed the first year, and the reproduction from such seed will be wormy radishes. Plant good seed the middle of July, and grow a stock radish from which to ripen seed the next year, and from such seed you may raise good radishes, but certainly not from the first mentioned kind.

TAR FOR HOG CHOLERA. Some of the western farmers have found that by giving their hogs corn mixed with tar, they have cured the cholera among their hogs, and prevented the spread of it. It is a valuable remedy, and tar will become as essential in a hog yard as it is in a ship yard.

SICK COW.—QUERY.

Mr. EDITOR.—I have a cow that is troubled with a disorder in the head. At night a continual stream of water runs from her nostrils, and she discharges large quantities of corrupted matter from her head, of a yellow color. I wish to inquire what the disorder is, and what will effect a cure, and if it is injurious to the milk? One of my neighbors has a cow troubled in the same way. An answer would be well received. Solon, Aug. 1858. A SUBSCRIBER.

NOTE. The disease with which poor mooney is troubled, is undoubtedly the beginning of what is commonly called horn ail. This usually begins by an inflammation of the lining of the sinuses or cavities which you find in the plates of the skull, over the eyes, and around the roots of the horns, and up in the horns. The first mentioned are called "frontal sinuses." The treatment must be anything that will allay inflammation. It probably arises from taking cold in some way. You cannot very easily apply anything directly upon the seat of the trouble, and must have recourse to general treatment, cooling laxatives, and such kind of diet, which, while it relaxes the bowels, will also be nutritive and supply the waste occasioned by the discharge of matter. Get all of the secretions of the skin, stomach, kidneys, lungs, &c., in as healthy a condition as you can, and in any way you can assist. We do not suppose that the milk will be essentially affected while the disease is purely local, but nevertheless we should prefer milk from a cow that is perfectly healthy. [Ed.]

IMPROVING MANURE.

Mr. EDITOR.—I am sorry to be obliged to write from among farmers, to a city to obtain information on farming, but such is the case. Will you be so kind as to answer the following questions:—

1st. I have about 20 loads of manure now in my barn yard, about one-half the droppings of the cattle and horses since last fall, together with straw, thrown out last winter, now rotted, and the other half swamp muck, carted in about three months ago, and well mixed together with the plow and harrow. The carcass of a cow has been decomposed with the muck this summer.

2d. I want to add something to it, to make it better. I want to put in lime, plaster, salt and ashes. This manure I intend to put in the hill for corn next year. Are all these materials good? When is the best time to put them in, and how much of each?

What is the best way to induce a cow to give down her milk, that is in the habit of holding it up. S. MITCHELL.

Cornville, Sept. 5th, 1858.

NOTE. If we had 20 loads of such manure as friend Mitchell describes, perfectly mixed, and the muck well decomposed and commingled with the animal matter, we should be content with it, and keep the lime and ashes out of it. Lime and ashes are excellent to mix with crude, undecomposed muck, for they act on any acid matter which may be in it, neutralize it, and bring the muck into a divided and soluble state; but, if you add lime or ashes to animal matter, you drive off any ammonia that may be there, and thereby cause a loss of a very valuable ingredient of the manure. Lime slaked in salt water is a good application in a corn field, and so are ashes, but if we manure in the hill, with animal manure, we should wait, and apply the lime and ashes outside to the corn, as a top dressing.

If we wanted the room now occupied by the manure heap, we would cart it out to the field where it is to be used next year, dump it into a compact heap and cover it with an inch or two of loam until planting time. When the corn is then up, apply a handful or two of lime and ashes to the hill. We should like to hear the opinion of others upon the subject. [Ed.]

HYDROPHOBIA.

Mr. HOLMES.—What are the symptoms of hydrophobia in a dog, besides their dread of water? How do they act? What and how much do they eat? How long do they live before starting on their mad career? &c. Have they any sores about them?

A few days ago I had a pup six months old, of a favorite breed, attacked with a disease which puzzled me to find any cause or remedy for. He was attacked at first with sores in his ears; then his eyes began to run, and finally, before I killed him, round his eyes were perfectly raw. He wouldn't look at a drop of water for several days previous to killing him, and the flesh of his nose and feet became parched and dry, so that they cracked open. His appetite seemed quite good, and he would drink milk, but he loathed the sight of water. The neighbors began to fear they were symptoms of his becoming rabid, and I was not certain myself but he might be, consequently I killed him. He had a fit just before I killed him, that frightened the whole household.

Why I inquire of you concerning dog diseases, is, because I may be placed in another similar situation some time, and wish to guard against such an awful calamity as the bite of a mad dog. I am a friend to the whole canine species, and wish to understand their natures. I am aware that you answer a great many inquiries through the *Farmer*, and willingly and impart information, both professional and scientific, where it is sought, and this is why I make the inquiry to you. If you cannot give the desired information, it may be some of your readers can.

Bolter's Mills, September, 1858.

NOTE. We have been so fortunate as to have never seen but two cases of genuine hydrophobia, and these were in dogs. Of course our experience in such cases cannot be much. These cases exhibited no such symptoms as related above; no sore ears or eyes. We should rather think that that was a severe case of the mange, and that hydrophobia came on independently of that.

In the cases that we refer to, there was at first a sort of sluggish, listless, stupid condition of the animal, a dull, heavy, stupid look of the eyes, loss of appetite, frothing at the mouth, and finally, an irritable condition, bringing on a snapping when disturbed, and convulsions at the sight of running water. The dogs were not allowed to go at large, and were shot as soon as the true nature of their disease was ascertained. We should be happy to hear from others who have seen and known more of this singular disease in dogs and other animals. [Ed.]

COST OF BEES WAX. Langstroth says that the most careful experiments have clearly established the fact, that at least twenty pounds of honey are consumed in making a single pound of wax. If any think that this is incredible, let them bear in mind that wax is an animal oil secreted from honey, (or saccharine matter), and let them consider how many pounds of corn or hay they must feed to their stock, in order to have them gain a single pound of fat.

If Langstroth is right in this, and we have no doubt he is, you can easily calculate the cost of a pound of wax by multiplying the price of a pound of honey by twenty. It would therefore be an economical operation for bee keepers to save as much comb as they can, or what is the same thing, wax taken out, the bees will have to use twenty pounds of honey, which they would otherwise store up.

MERCER TOWN CATTLE SHOW. The farmers of Mercer will hold a Town Cattle Show and Fair on Friday, Oct. 1, at 10 A. M. Farmers in neighboring towns are invited to attend and bring their cattle. A good opportunity will be afforded to sell or mate old cattle.

HORS. The hop crop in New York State this year will not, it is said, amount to two-thirds of that of former years.

CATTLE SHOWS AND FAIRS.

We present a table of the Shows and Fairs to be held in this State, the coming fall, and would feel greatly obliged to the Secretaries of the different Societies for the information necessary to complete it.

Location	Date
Androscoggin, at Lewiston,	Oct. 5, 6, 7,
Arundel, at Standish,	Oct. 13, 14,
East Somerset, at Hartland,	Oct. 6, 7,
Franklin, at Farmington Centre,	Oct. 12, 13,
Hancock, at Ellsworth,	Oct. 13, 14, 15,
Kennebec, at Readfield,	Oct. 12, 13, 14,
Lincoln, at Jefferson,	Oct. 6, 7,
North Androscoggin, at Presque Isle,	Sept. 29, 30,
North Kennebec, at Waterville,	Oct. 7, 8, 9,
North Penobscot, at Lee Village,	Oct. 13, 14,
North Somerset, at Solon,	Oct. 13, 14,
Oxford, at So. Paris,	Oct. 5, 6, 7,
Penobscot, at ———	———
Penobscot and Arundel Union, at Patten,	Oct. 14,
Piscataquis, at Dover,	Oct. 6,
Sagadahoc, at Topsham,	Oct. 12, 13, 14,
Somerset, at Skowhegan,	Sept. 28, 29, 30,
South Kennebec, at Gardiner,	Oct. 12, 13, 14,
Waldo, at Belfast,	Oct. 13, 14,
Washington, at ———	———
West Penobscot, at Exeter Corner,	Sept. 28, 29,
West Somerset, at Anson,	Oct. 7,
York, at Saco,	Oct. 12, 13,

SICK CATTLE.—QUERY.

Mr. EDITOR.—As quite a number of cattle have died in this vicinity during this summer, and as I have lost one, and have a three year old steer that has been sick for the last four weeks. I would ask through your paper some advice. He was taken with a running at the eyes, and in a few days became blind, and continues so. I have done all that Cule has laid down, but with no effect. He eats well, but loses flesh. There is not much fever.

Now, if you or any of your correspondents know what the disease is, let them speak out. A greatmany have called to see the steer, but say they never saw the like before. A. C. WARD.

China, Sept. 2, 1858.

NOTE. It is difficult to tell without an examination of the animal, whether the disease mentioned by our correspondent is local or general,—that is, whether the eye is the seat of the disease, and the irritation causes the wasting away of the animal, or whether the digestive organs are the seat, and the trouble in the eyes is a sort of *anurosis*, as the doctors call it, brought on by the debilitating effects of the disease. Perhaps some of our readers may have had experience in such cases. If so, as our correspondent says, "let them speak out."

We would venture to recommend a general treatment. Get the bowels open by cooling laxatives—get up a general action of the skin by application of cold water, rubbing and blanketing. [Ed.]

FALLING APPLES.

Already the apples, pears and plums are beginning to drop abundantly from the trees. If you examine these you will discover not a single sound specimen among them. They have fallen, not by the winds, but quite likely, prematurely from disease. Cut them open, and you find either eggs or grubs already at work upon the substance of the fruit. Every one of these fruits is a pest-house, to be immediately destroyed. It is good work for the boys to pick them up, and throw them into the pig-stye, where they will be devoured or rot among the fermenting manures. We are persuaded that the destruction caused by the curculio, and by the grubs that prey upon the apples and pears, is caused mainly by the neglect of this simple precaution. The fallen fruit is suffered to lie upon the ground and mature its progeny of insects. The next year they swarm in increasing numbers, and the farmer complains that there is something peculiar in his soil and climate; he cannot grow good fruit. The difficulty is in the man and not his soil. Pick up the fruit. And this reminds us of an apple orchard we visited last season. The proprietor had been accustomed for years to turn in his store pigs, and to keep them through the season, until the apples were sufficiently mature for making cider. Not an apple escaped the pigs from July to September. The consequence of this policy was that he had fair, handsome apples to sell, while his neighbors were complaining that their crop was nearly all perforated with worms. Shall the pigs have a chance at the fallen fruit? [Ed.]

GATHERING AND SAVING GRAPES. As the proper gathering of grapes has much to do with good preservation for winter use, with all the qualities retained as when first gathered, it may be well to consider some of the provisions of nature in their growth and maturity. When the stem at first puts forth next to the vine it is tender and brittle—as it now is near the bunch of grapes—but as it matures it becomes harder and quite unyielding even to the sharp blade of the knife, and as the grapes become ripe, near the vine it shrinks and becomes nearly or quite dry, while the portion at and near the grapes is much larger, extremely brittle and juicy. And now in severing the stem, shall we take it off near the grapes where it is usually done, or near the vine, where nature having given to the luscious fruit all the supplies necessary to its full perfection, has nearly or quite barred its doors, in order that none of its qualities may escape? My belief and practice is, not to oppose, but to assist in carrying out the design of nature. Cut the stem near the vine with care, and having laid them in boxes or tubs between layers of the best white cotton batting, to avoid all scent from the cotton, store in a cool place. By pursuing this method, I have heretofore, in winter, found the stems with the grapes perfectly sound, not even wilted; and they richly contribute to the delicacies of the table. [Rural New-Yorker.]

NUTRITIVE MATTER IN WHEAT, BARLEY AND OATS.

Barley is said to contain 65 per cent. of nutritive matter; wheat contains 74 per cent. A bushel of barley weighing 50 lbs. therefore contains about 32 lbs. of nutriment, while a bushel of wheat weighing 60 lbs. contains 47 lbs. Good oats, weighing 40 lbs., contain about 24 lbs. of nutritive substance; so that the comparative value of wheat, barley and oats in feeding cattle may be represented by 47, 32, and 24, the measure being the same.

HOW TO MAKE GOOD CIDER.

There is hardly a title of cider made now that was made forty years ago. Many of the old orchards have died out, and the temperance reform has prevented their renewal. The market for fine fruits has greatly expanded, and nearly all the trees now planted are for the production of market apples. It took eight bushels of apples to make a barrel of cider, and the barrel sold only for one dollar. Apples now bring over a year from fifty cents to one dollar a bushel. Fruit growers can hardly be expected to lament the change that is so much for their pecuniary interest.

Yet cider is still made all over the country in small quantities, some for the apple butter, some for vinegar, and still more for a beverage. When bottled and properly handled, it is as palatable, and much more wholesome, than most of the wines of commerce. In affections of the kidneys it is an excellent remedy, and should have a place in every well appointed cellar. It is a matter of some importance, that what cider is made, should be made in the best manner.

The apple should be well ripened, but not in the least decayed. Every apple with the least speck of rot in it should be removed, if you wish a first rate beverage. The decayed and inferior apples may be reserved for making vinegar. Perfect cleanliness should be observed in the grinding process, which should be performed two days before pressing, and the pomace be permitted to stand and mellow in the vat, until it assumes a deep red color. Clean dry straw should be used in forcing the cheese; if straw be musty, the flavor will be communicated to the juice; if water be added it will make it hard and unpleasant to the taste. The casks, also, in which it is put for fermentation, should be thoroughly cleansed, and finished off with a fumigation of brimstone. This is done by burning inside the barrel a few strips of canvas, dipped in melted brimstone. The fumes will penetrate all the pores and destroy the must and correct the sourness.

After the fermentation is over, draw off into clean barrels and clarify it. This can be done by mixing a quart of clean, white sand with the whites of half a dozen eggs and a pint of mustard seed, and pouring it into the barrel. It may stand in the barrel, or if a nice article is wanted it should be put into quart bottles and corked. This cider will be fit to drink in case of sickness, and will always bear a good price in market. It retails at twenty-five cents a bottle, and will bring at least two dollars a dozen, by the quantity. This is much better business than to make a poor article from decayed apples, in a slovenly manner, and sell it for two dollars a barrel. [American Agriculturist.]

NEW DISINFECTING AGENT. There is a considerable difference between a deodorizer and a disinfectant. The former either merely removes or disguises a foul odor; the latter changes the character of the matter which creates the effluvia, and prevents it from sending forth disease. Freshly slaked lime and charcoal dust are very good deodorizers, but their disinfecting powers are not equal to some of the salts of manganese, which, when they combine with pestiferous fluids in sinks and drains, give out at the same time a considerable quantity of pure oxygen to refresh the atmosphere. The manganese of soda, or potash, has recently been tried in London with much success in deodorizing and disinfecting the water of the river Thames, and its use in our cities in dry weather may be of great benefit. It is applied by dissolving it in warm water, and pouring it into the sink or drain to be disinfected. [Scientific American.]

EATING FRUITS. No liquid of any description should be drunk within an hour after eating fruit, nor anything else be eaten within two or three hours after—thus time being allowed for them to pass out of the stomach, the system derives from their eating, cooling, and opening influences. The great rule is, eat fruits in their natural state, without eating or drinking anything for at least two hours afterwards. With these restrictions, fruit and berries may be eaten with moderation during any hour of the day, and without getting tired of them, or ceasing to be benefited by them during the whole season. It is a great waste of lusciousness that fruits and berries, in their natural taste, are not made the sole dessert at our meals, for three-fourths of the year; human enjoyment and health, and even life, would be promoted by it. [Hall's Journal of Health.]

DRYING PUMPKINS AND TOMATOES. Pumpkins may be put up in the old fashioned mode of cutting into rings, paring and drying upon poles; or they may be cut into small pieces and dried on plates in the sun and oven. A better plan however, is to pare, stew and strain them, just as if for pies; then spread the pulp thinly upon earthen dishes, and dry quickly in a hot sun or a partially heated oven. If dried slowly there is danger of souring. Store in a dry room. Kept in this manner they retain much of the freshness and flavor of newly gathered fruit. The dried pulp should be soaked in milk for a few hours before using. In making pies they are greatly improved by stirring the pumpkin in scalding milk, especially if eggs be not used. Tomatoes may be kept in excellent condition by cooking, straining and drying, just as described for pumpkins.

CANADIAN CROPS. The Montreal Advertiser contains an official statement, from the Bureau of Agriculture and Statistics, of the crops of the last year. It says that returns from twenty-six counties have been received and analyzed. In eighteen of these counties the wheat and rye have been very prevalent and the crops seriously injured. The average produce of the whole twenty-six counties is 124 bushels per acre of winter wheat, and 144 bushels of spring wheat,—showing a deficiency of about 40 per cent. in winter wheat, and 10 per cent. in spring wheat. Never before in the history of Canada, has so much injury been done by rust as this year.

REPUBLICANS. A correspondent of the St. Louis Republican says the Utah mail encountered millions of buffaloes, feeding upon the luxuriant grasses of the plains, blocking up the highways so as to delay it, while deer and antelope were more numerous than ever seen before.

WEEDS AND FLOWERS.

Well spoke the ancient gardener
Unto the lady gay,
Who came to view his handiwork
One soft and sunny day:

His parterres were all overgrown
With many a useless thorn,
And he had only just begun
To trim them for the spring.
"How fast this tangled rubbish breeds,
Even in wintry hours!"

"Ah, yes," quoth he,
With English gloom,
"The soil is mother to the weeds,
But only step-dame to the flowers."

And so it is in many a home,
Where'er we chance to turn,
Some wayward and unruly child
Will make his mother mourn;
Yet he will give him her chief love,
Her closest watch and care,
While the docile and the dutiful
Receive the lesser share.

Perchance she feeleth that he needs
Her best maternal powers,
And proves anew
The saying true,
"The soil is mother to the weeds,
But only step-dame to the flowers."

So in the world's and mighty world,
From some continuous cause,
A multitude goes all astray
And violates its law;
While poverty and misery
Spring up on every side,
As if to choke the very path
Of progress wealth and pride.

Since effort but in part succeeds
Against this base of ours,
Well may we say,
From day to day,
"The soil is mother to the weeds,
But only step-dame to the flowers."

LIME-BURNING.
The towns of Thomaston, Rockland and Camden, in Maine, are noted for the production of lime, whose superior quality has gained for it a national reputation. It is manufactured from a grayish-blue marble, of which there are inexhaustible quarries in the vicinity of those towns. The manufacture was introduced in 1733, by Samuel Waldo, a Boston merchant, who purchased a large tract of land in that region, and perceiving the character of the stone, erected a kiln and prepared lime for the Boston market.

Since that time the business has steadily increased and now immense quantities of lime are shipped from the above mentioned places. A correspondent of the New York Journal of Commerce, writing from Rockland, gives some interesting particulars of the business of lime-burning as it is now pursued in that city.

The lime is burned in huge sloping sheds, whose white roofs seem bomb-proof, and whose low, smoking chimneys appear like the concentration of a thousand Irish shanties. They are located within the city, and about two miles from the hills whence the raw material is obtained. There were formerly in Rockland 125 old-fashioned lime kilns, which consumed an enormous quantity of wood, but in 1854 an improvement in the manufacture was introduced which greatly lessened the expense and facilitated the production.

"The improvement consists of an immense hopper to receive the raw material, and by its very shape, to give it (the limestone) room to push when it expands; and, secondly, by the construction of arched furnaces in such a manner as to apply the intensest of wood heat to the stone, while at the same time allowing the ashes to take one direction, and the lime, as it is formed, to take another. The saving of wood and time is immense. In the place of 125 old kilns, there now but 32 of the new patent, and they do the same work with greater surety and economy. The old kiln required seven cords of wood to turn out 100 casks of lime, while the new will produce the same number with four cords. In the old style of furnace there must be nearly eight days for the production of 600 casks, while the new one will furnish the same quantity in six days. The old fashioned kiln must not only consume more wood and time in burning, but stands idle while cooling, and during the discharging of its lime. The new kiln burns for three months without any necessity for extinguishing or renewing the fires. The 600 blis. are burned in regular time, and on the Sabbath no work is performed. The fires might be kept up longer, but it is generally considered best to put them out at the end of three months, in order to arrange the arches, or rather the furnace."

There is one kind of lime called "lump lime," which is still burned in the old fashioned kiln.—It is made from the hardest stone, and makes the most beautiful white finish of any lime known. It is mostly used for the costly edifices of New York, other places buying but little of it. The Rockland lime is used in all our government fortresses, though where cement is employed, that known as "Newark," made at Rondout, N. Y., is the kind preferred. The lime cakes are furnished at the rate of twelve and one-half cents each, though in prosperous times they are worth eighteen to twenty cents each. In 1853 a million casks of lime, bringing a million dollars, were shipped from Rockland, and nearly the same amount in 1854; but during the last financial year, according to the Custom House returns, the shipments fell to seven hundred thousand casks, at a price much lower than in '53 and '54. [Boston Journal.]

THE BEST WAY TO FATTEN HOGS. A pig or hog will improve faster, when alone in a pen, than when shut up and fattened in company with others. Although I can assign no satisfactory reason for this, unless it be that the solitary hog is more quiet and undisturbed while feeding; yet I think that those who are willing to try the experiment, will find it to be a fact.

DOMESTIC RECEIPTS.

SELECTED FROM VARIOUS SOURCES.

SWEET CORN FOR WINTER USE. While perusing a late number of your paper I noticed J. P. Luning's inquiry as to the best way of drying corn for "succotash." Our way may not be the best, but it is very good, and I send the receipt. It is as follows:—Cut the corn from the cob; place it upon tins and put it in the oven to scald; stir frequently to keep from scorching. After it is thoroughly scalded set it in the sun to dry.—(It may be dried in the oven if proper care is taken to keep it from burning.) After it is perfectly dried, tie up in sacks and put away for winter use.

ANOTHER METHOD. Pick the ears when just fit for the table, strip off the husk and cut the corn from the cob; lay it on a clean cloth and put under the stove or in the oven—it will dry very fast. When wanted to cook in winter get the required quantity, put in cold water and let it boil slowly for about four hours. If the water boils out fill up with that which is boiling. When done, season with pepper, salt, butter and cream, and you will find it equal to that just grown. [Rural New Yorker.]

TOMATO SAUCE. Stew half a peck of tomatoes slowly, an hour and a half in a pint of water; pass them through a tamis; add half a gallon of veal or mutton broth. Pass through a tamis enough stale bread to thicken the soup. Fry twelve onions brown, and strain them the same way. Add them to the soup with a bunch of fine herbs, and seasoning to taste. Boil up well, and serve. [Practical Housekeeper.]

DRIED TOMATOES. Take ripe tomatoes and scald them in the usual way and strip off the skins, and mash or squeeze them through a sieve, then stew the pulp slowly so as to evaporate as much juice as possible without burning, then spread it on plates and dry it in a slow oven or hot sun. When wanted for use, you have only to soak it soft and cook a few minutes and serve it up just as you do tomatoes stewed fresh from the garden.

TO PICKLE GREEN TOMATOES. Chop the tomatoes fine, with green peppers; add one tea-spoon of fine salt to one gallon of the tomato, let it stand twenty-four hours, then drain it through a colander, then add two table-spoons of black pepper three of fine mustard, two of cloves, and one of cinnamon. Put it in a small jar and cover with cold vinegar.

TOMATO FICS. If well prepared, cannot easily be told from the true fruit. Take sugar-house syrup, or use 6 lbs. of sugar to a peck of tomatoes, of the kind which resembles figs in shape. The Bermuda method is to scald the fruit and peel it, and then cook them in the syrup, and afterwards dry them in the sun, then pack them in boxes with powdered sugar between the layers. They will keep as long as any figs. The syrup in which they are cooked should be bottled for table use—it is good on buckwheat cakes.

HOW TO PICKLE CUCUMBERS. Make a brine by putting one pint of rock-salt into a pail of boiling water, and pour it over the cucumbers; cover tight to keep in the steam, and let them remain all night and part of a day; make a second brine as above, and let them remain in it the same length of time; then scald and skin the brine, as it will answer for the third brine, and let them remain in it as above; then rinse and let them dry, and add boiling hot vinegar; throw in a lump of alum as large as a shell bark to every pail of pickles, and you will have a fine, hard and green pickle; add spices, if you like, and keep the pickles under the vinegar. A brick on the top of the cover, which keeps the pickles under, has a tendency to collect the scum to itself which may arise.

GOOD RECIPE FOR CITRON PRESERVES. Prepare the rind, cut into any form you desire; boil very hard thirty or forty minutes in alum water, tolerably strong; take them from the alum water and put into clear, cold water, allow them to stand over night; in the morning, change the water, and put them to boil; let them cook until they have entirely changed color, and are quite soft; then make your syrup, allowing one and a half pounds of white sugar to one pound of fruit; then add your fruit, which needs but little more cooking. Mace, ginger or lemon, flavors nicely. This receipt is the best I ever saw. [Germanstown Telegraph.]

TO CURE DIARRHEA. Parch half a pint of rice until it is brown—then boil it as rice is usually done. Eat slowly, and it will stop the most alarming cases of diarrhoea.

BONES.
The following shows what is done with bones in New York. The same operations are carried on upon an extensive scale in the vicinity of Boston:

"The price paid for bones varies according to quality. Thick bones of bullocks are made into handles of tooth brushes, and are of the most value, being worth 10 or 12 cents apiece. The jaw bones rank next, and sell for \$18 per thousand. The 'short' bones, which are thrown from the family table, are worth 60 cents per bushel. A Mr. Greene, in New York, pays \$100 per day for bones, and there are many in that city who are engaged in the business who pay an equal amount. Or hogs are worth \$40 per ton, horse hocks and sheep hocks and horns \$15 per ton. On the arrival of the bones at the factory, the thigh and jaw bones are saved so as to admit of the removal of the marrow. They are then thrown into a vast cauldron, and boiled until all the marrow and fatty substances attached to them are thoroughly extracted. The fat is then skimmed off and placed in coolers, and the bones are deposited in heaps for assortment. The thigh bones are placed in one heap for the turners; the jaws and other bones suitable for buttons are placed in a second pile; the bones suitable for 'bone black' come No. 3, and the remainder are ground up for phosphates and manures. Bone black is used by sugar refiners, and is worth 23 and 34 cents per pound. Stuart's refinery pays \$40,000 annually for this article, and each of the other ten refineries pay nearly the same amount. Mr. Greene realizes about \$19,000 per annum from soap fat produced by bone boiling."

The frost has injured the cranberry crop of Massachusetts very much.

INDIAN MEAL AND CORN BREAD.

It is said that many more people would eat corn bread if they knew how to cook it. An "experienced housekeeper" has furnished us with some good recipes, which we commend to inexperienced housekeepers. A bushel of corn contains more nutriment than a bushel of wheat. The latter is not generally considered fit to eat unless ground very fine and bolted. It is a mistake, however. Indian corn treated in the same way is never spoiled. It never should be ground fine. Let that be remembered. Fine meal may be eaten when fresh ground, but it will not keep sweet. The broken oil globules become rancid and bitter.

Corn cakes, made of meal and water, with a little salt, mixed into a stiff dough, very thoroughly, and baked on a board before a hot fire, or in a hot oven, or in little cakes on a griddle, till entirely done, are very sweet, wholesome bread.

Corn and Wheat Bread is wholesome and nutritious, and easily made—if you know how. Stir two tea-spoons of white meal in a pint of hot water for each loaf; free it of lumps, and let it stand twenty-four hours. Boil two or three potatoes, peel and slice, and mash in a pint of water, which thicken with flour till it is stiff batter, and then add half a tea-spoon of baker's yeast. You will use about one-third as much meal, scalded as above, as you do of flour; knead the meal and yeast, and sponge, and add a little salt with the flour all together, and work it well and mould in pans to rise moderately, and then bake, at first in a hot oven. This bread will be moist, and more nutritious and more healthy than if it were all flour.

Buckwheat cakes are improved by adding corn meal, prepared in the same way, in about the same proportion as for bread. A little wheat flour may be added to advantage. Don't let your batter over-ride and sour, and never use saleratus if it does.

Corn Meal Pudding may be made of yellow meal, stirred into scalded skimmed milk, till as thick as gruel, and when cool, add ginger, cinnamon, nutmeg, salt, and sweetening to suit the taste, and a little fine-cut suet, and some raisins, or dried peaches, or a fine-cut apple. It should bake an hour or more according to size. You who do not believe anything made of corn meal can be good, will please try this recipe for a pudding. [Phil. Post.]

THE ANTHRACITE COAL TRADE.

Thirty-one years ago the first coal went to Philadelphia, being ten wagon loads hauled over the mountains by George Shoemaker of Pottsville. Very few persons could be induced to purchase it, and most of these were wholly unsuccessful in their attempt to make it burn. Everybody considered it a mere stone. Mr. Sho

